# **County of Santa Clara**

#### **Department of Environmental Health**

#### **Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716 Phone (408) 918-3400 www.ehinfo.org



# **OFFICIAL INSPECTION REPORT**

Facility FA0230085 - ETTAN		Site Address 518 BRYANT ST, PAL	.O ALTO, CA 94301	Inspection Date 04/10/2024	Placard Color & Score
Program PR0330093 - FOOD PREP / F	DOD SVC OP 26+ EMPLOYEES RC	3 - FP17	Owner Name KIAJIA LLC	Inspection Time 15:45 - 16:30	RED
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By TIFFANY			N/A

#### **Comments and Observations**

#### **Major Violations**

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Lack of adequate hot water at facility. See measured observations below. Observed a 38,000 BTU water heater installed, per GM they will reinstall the original water heater once part arrives and will be repaired ASAP.

[CA] An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks (minimum 100F).

Facility closed due to this violation

#### **Minor Violations**

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

ltem	Location	Measurement	<u>Comments</u>
warm water	prep sink basement	105.00 Fahrenheit	
hot water	3-comp bar	73.00 Fahrenheit	
warm water	handwash sink upstairs	74.00 Fahrenheit	
hot water	3-comp	94.00 Fahrenheit	then dropped to 80F
warm water	handwash sink basement	105.00 Fahrenheit	
warm water	womens restroom basement	94.00 Fahrenheit	
warm water	prep sink upstairs	58.00 Fahrenheit	
warm water	mens restroom	88.00 Fahrenheit	

#### **Overall Comments:**

This is a limited inspection, with complaint # CO0154410

## For reinspection inspection, contact Jessica Zertuche, 408-918-3359 or email jessica.zertuche@deh.sccgov.org

### **CLOSURE / PERMIT SUSPENSION NOTICE**

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than <u>4/24/2024</u>. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.



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Legend: / \							
[CA]	Corrective Action						
[COS]	Corrected on Site						
[N]	Needs Improvement						
[NA]	Not Applicable						
[NO]	Not Observed	Received By:	TIFFANY WU				
[PBI]	Performance-based Inspection		GM				
[PHF]	Potentially Hazardous Food	Signed On:	April 10, 2024				
[PIC]	Person in Charge						
[PPM]	Part per Million						
[S]	Satisfactory						
[SA]	Suitable Alternative						
[TPHC]	Time as a Public Health Control						